

# Gmeinböck



## GEWÜRZTRAMINER 2025

### WINE YEAR 2025

The 2025 vintage shows a lighter alcohol level and is characterized by fresh, lively acidity. The wines are precise and display a cooler character – a result of the rather rainy and cool summer of Poysdorf. Despite their fine acidity structure, they retain a pleasant drinkability and come across as wonderfully vibrant and inviting.

### GRAPE VARIETY

The name says it all! The intense aromas of roses, lychee, bitter orange, and marzipan lend Gewürztraminer its distinctive character. Thanks to its rather restrained acid structure and its typically high must weights, it is particularly well suited for lush wines.

### STYLE & CHARACTER

We can also be strong! We press our Gewürztraminer from late-harvested, fully ripe grapes with a high must weight. The resulting wine has a complex flavor profile with late harvest character: tropical fruits, herbs, and floral aromas embedded in an opulent body. On the nose, it captivates with a distinctive scent of white roses.

### FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE:	2025
VINIFICATION:	Steel tank
DRINKING TEMPERATURE:	12-14°C
EAN-CODE:	9120039551456
QUALITY CLASS:	Quality wine
CONTAINS:	Sulfite
CONTENT:	0,75 l
ALCOHOL:	13,5%
ACID:	4,9 g/l
REMAINING SUGAR:	6,9 g/l

Ingredients and nutritional values:



NACHHALTIG  
AUSTRIA

